



TABLE D'HÔTE

115

APPETIZERS

MUSHROOM POTAGE

stracciatella ice cream, black garlic

BEETROOT SALAD

horseradish, camelina, verjus

SPRING RISOTTO

fiddlehead, morel, garlic

DUCK EGG

snow crab, brioche bread,
sabayon domaine Saint-Jacques

QUAIL

asparagus, watercress, quail juice

AGNOLOTTI

veal, mustard, artichoke,
béarnaise sauce

MAINS

VEGETABLE PIE

squash, celeriac,
vegetable juice, black truffle

LAMB FROM THE BAS-SAINT-LAURENT

artichoke, tomato, marigold,
garlic, lamb juice

LOBSTER FROM GASPÉ

tortellini, asparagus,
lovage, gorria pepper

BEEF FROM THE PRINCE EDWARD ISLAND

potato, onion,
red wine sauce

LINE CAUGHT HALIBUT

pea, broad beans,
celtuce, beurre blanc

KEGO FARM GUINEA FOWL

fiddlehead, morel,
onion, poultry reduction

DESSERTS

THE APPLE

cider and fleur de sel sabayon,
apple and coriander gel, apple sorbet

CHOCOLATE - COUREUR DES BOIS

chocolate and caramel ganache, caramel sauce,
coureur des bois ice cream

THE PEAR

pear, yogurt, juniper, sorbet

COFFEE AND HASKAP

coffee and haskap mousse, granola,
cocoa thin crispy

QUEBEC CHEESE

instead of the dessert 14 | added to the dessert 25

Please note that an optional 2% gratuity, entirely dedicated to the kitchen staff, will be added to your bill.
We highlight seasonal and regional offers to minimize our environmental footprint.
Find out more about our local suppliers via the QR code below.

